

S O C I U S

COCKTAILS

Aperol Spritz 12
Passionfruit Margarita 12.5
Hugo Spritz 12
Rhubarb Mojito 12.5
Cherry Bourbon Sour 12.5

DRINKING SNACKS

Socius focaccia, whipped butter (v) 5.5
Noccarella del belice olives (v) 4.5
Sticky king prawns, chilli glaze 9.5
Tuna tartare, pickled ginger, sesame 10
Welsh rarebit tartlets, beer shallot, walnut, chive (v) 7.5

PLATES

DAN & NATALIE HAVE DESIGNED THE MENU IN THE FORM OF SNACKS AND PLATES DESIGNED TO SHARE. OUR DISHES USE THE BEST OF LOCAL PRODUCE AND CHANGE TO REFLECT THE SEASONS.

HAVE AS LITTLE OR AS MUCH AS YOU WANT, SHARING DISHES ALONG THE WAY OR KEEPING THEM ALL TO YOURSELF!

Burrata, tomato, basil, olive oil, parmesan 13
Beetroot, goat's cheese, sunflower seeds, dill (v) 12
Roasted celeriac, black peppercorn, apple, sage (v) 13
Roasted parsnip, curry sauce, cashew nut, coriander (v) 13
Socius cured salmon, beetroot, horseradish 15.5
Cromer crab thermidor, potato crisps, fennel, aioli 16
Grilled cod, cauliflower, caviar, beurre blanc 31
Chicken liver parfait, pear, brioche 13
Lamb belly, merguez sausage, swede, salsa verde 32
Aged rump picanha steak, wild garlic, Socius steak sauce 36.5
Socius house rubbed chips (v) 5.5

SWEETS

Socius chocolate bar, salted caramel, crèmeux, gelato 12.5
Brown sugar custard, pear, gelato, caramelised pastry 12
Affogato, tiramisu mascarpone, amaretti biscuit 7.5
Add Pedro Ximenez 3.5 | Add Amaretto 3.5 | Add Rebels 0.0% Amaretti 2.5

SWEET SPECIAL (LIMITED AVAILABILITY)

Lemon tart, Italian meringue, cherries, mascarpone 12

SWEET DRINKS

Espresso Martini 12.5
Lemon Drop Martini 12.5
Cherry Bakewell 12 (*Make it 0.0% with Rebels Amaretti 7*)

CHEESE

Bargon Bigod, Cashel Blue, walnuts, quince, crackers 14.5